

CLAIMS

1 The method for apportioning poultry breast having a weight greater than about 16 ounces, said breast having two laterally oppositely disposed side portions each with a shoulder forward portion of first general thickness and having a
5 rearward portion with a peripherally tapering tail region of second general thickness less than said first general thickness and generally extending a length, D, from the outer periphery of said rearward tail region to the outer periphery of said shoulder forward portion and exhibiting a maximum widthwise dimension, C, extending to an outwardly disposed side periphery inwardly of which is a region having rib meat,
10 comprising the steps of:

- (a) locating a said breast upon a support surface;
- (b) establishing the location of the peripheral boundary including the oppositely disposed peripheral side boundaries of said breast;
- (c) providing by cutting, a primary, teardrop emulating shaped meat
15 product from the region of each side portion extending a primary length from said rearward tail region toward said shoulder forward portion, said primary length generally representing about one-half said length, D, and defining a primary teardrop tapered component and said primary meat product having a primary product forward edge generally continuously curving effective to define the forward component of
20 said primary teardrop emulation; and
- (d) providing by cutting, a secondary, teardrop emulating shaped preparative meat product from the region of each side portion extending from adjacency with said primary meat product forward edge generally to said shoulder forward portion, and said secondary preparative meat product having a forward
25 edge generally continuously curving effective to define the forward component of said secondary teardrop emulation.

2. The method of claim 1 further comprising the step:
(e) severing each said secondary preparative meat product generally
30 along the center of its said first general thickness to produce four secondary generally teardrop-shaped meat products.

3. The method of claim 1 in which:

said step (c) provides said primary product forward edge with a curvature corresponding with and permitting a teardrop taper profile of said preparative secondary meat product.

5 4. The method of claim 3 in which:

said step (c) provides said primary meat product continuously curving forward edge as extending inwardly from said side periphery in a manner effective to isolate at least one side of a trim meat component incorporating an amount of said region having rib meat and shoulder forward portion; and

10 said step (d) provides said secondary preparative meat product generally continuously curving forward edge as extending mutually from said side periphery in a manner, when combined with said step (c) effective to isolate said trim meat component.

15 5. The method of claim 1 in which:

each said primary, teardrop emulating shaped meat product has a weight from about 40 grams to about 90 grams.

20 6. The method of claim 1 in which:

each said secondary teardrop emulating shaped preparative meat product has a weight from about 80 grams to about 180 grams.

25 7. The method of claim 2 in which:

each said secondary generally teardrop-shaped meat product has a weight from about 40 grams to about 90 grams.

8. The method of claim 1 in which said step (b) further determines the volumetric characteristics of said breast.

30 9. The method of claim 8 in which said step (b) determines the volumetric characteristics of said breast by effecting a compression of each said shoulder forward portion and said rearward portion.

10. The method of claim 8 in which:

said step (b) comprises the steps:

(b1) compressing each said breast shoulder forward portion against a containment wall defining at least a portion of each said secondary preparative meat product forward edge, said compression establishing substantially flat upper and lower meat surfaces spaced apart a substantially uniform thickness, t_1 ; and

(b2) compressing each said breast rearward region against a containment wall defining at least a portion of said primary teardrop tapered component.

11. The method of claim 1 in which:

said step (c) providing by cutting, said primary meat product forward edge and said step (d) providing by cutting, said secondary preparative meat product region in adjacency with said primary meat product forward edge are effected at least in part with a single cutting action.

12. The method for apportioning poultry breast having a weight greater than about 16 ounces, said breast having two laterally oppositely disposed side portions each with a shoulder forward portion of first general thickness and having a rearward portion with a peripherally tapering tail region of second general thickness less than said first general thickness and generally extending a length, D, from the outer periphery of said rearward portion tail region to the outer periphery of said shoulder forward portion and exhibiting a maximum widthwise dimension, C, extending to an outwardly disposed side periphery inwardly of which is a region having rib meat, comprising the steps of:

(a) locating a said breast upon a support surface;

(b) establishing the location of the peripheral boundary including the oppositely disposed peripheral side boundaries of said breast;

(c) providing by cutting, a primary meat product from the region of each side portion extending a primary length from said rearward tail region toward said shoulder forward portion a primary length generally representing about one-half said length, D, and said primary meat product having a primary product forward edge at least a portion thereof exhibiting a curvature; and

(d) providing by cutting, a secondary preparative meat product from the region of each side portion extending from adjacency with said primary product forward edge generally to said shoulder forward portion, and having a secondary preparative product forward edge at least a portion thereof exhibiting a curvature.

13. The method of claim 12 further comprising the step:

(e) severing each said secondary preparative meat product generally along the center of its first general thickness to produce four secondary meat products.

14. The method of claim 12 in which:

said steps (c) and (d) provide by cutting respective primary meat product and preparative secondary meat product exhibiting substantially the same profile shape.

15. The method of claim 12 in which:

said step (c) provides said primary meat product forward edge as extending inwardly from said side periphery in a manner effective to isolate at least one side of a trim meat component incorporating an amount of said region having rib meat; and

said step (d) provides said secondary preparative meat product secondary product forward edge as extending inwardly from said side periphery in a manner, when combined with said step (c) effective to isolate said trim meat component.

16. The method of claim 12 in which:

each said primary meat product has a weight from about 40 grams to about 90 grams.

17. The method of claim 13 in which:

each said secondary meat product has a weight from about 40 grams to about 90 grams.

18. The method of claim 12 in which said step (b) further determines the volumetric characteristics of said breast.

5 19. The method of claim 18 in which:
said step (b) comprises the steps:
(b1) compressing each said breast shoulder forward portion against a containment wall defining at least a portion of each said secondary preparative meat product forward edge, said compression establishing substantially flat upper and lower meat surfaces spaced apart a substantially uniform thickness, t_1 ;
10 and
(b2) compressing each said breast rearward region against a containment wall.

15 20. The method of claim 13 in which:
said step (a) provides said secondary preparative meat products as two secondary preparative meat sub-products; and
said step (e) severs each said two secondary preparative meat products to product eight secondary meat products.

20 21. The method of claim 12 in which:
said step (b) further provides for the establishment of a substantially uniform first meat thickness at the regions of said breast deriving said primary meat products,
and provides for establishing a substantially uniform second meat
25 thickness greater than said first meat thickness at the regions of said breast deriving said preparative meat products.